

**Department of Public Health and Social Services
Division of Environmental Health
Food Establishment Inspection Report**

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INSPECTION	RSN	TYPE	GRADE	INSPECTION DATE		ESTABLISHMENT NAME		REVIEWED BY	
Regular		<input checked="" type="checkbox"/>	25	5 / 27 / 16		CHODE			
Follow-up				TIME IN	TIME OUT	PERMIT HOLDER			
Complaint	<input checked="" type="checkbox"/>		RATING	3:10 PM	8:00 PM	CHODE, INCORPORATED		EPHO ADMINISTRATOR <u>6/1/16</u> DATE	
Investigation			C	SANITARY PERMIT NO.		LOCATION (Address)			
Other:				150002913		LOT 2 BLK 17 AGANA, GUAM			
ESTABLISHMENT TYPE				AREA	TELEPHONE	No. of Risk Factor/Intervention Violations		RISK CATEGORY	
RETAIL				8	977-1524	4		2	
						No. of Repeat Risk Factor/Intervention Violations		N/A	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance (IN, OUT, N/O, N/A) for each numbered item. Mark "X" in appropriate box for COS and/or R.

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status				COS	R	PTS
Supervision						
1	IN	OUT	Person in charge present, demonstrates knowledge, and performance duties			6
Employee Health						
2	IN	OUT	Management awareness; policy present			6
3	IN	OUT	Proper use of reporting, restriction & exclusion			6
Good Hygienic Practices						
4	IN	OUT	N/A	N/O	Proper eating, tasting, drinking, betelnut, or tobacco use	6
5	IN	OUT	N/A	N/O	No discharge from eyes, nose, and mouth	6
Preventing Contamination by Hands						
6	IN	OUT	N/A	N/O	Hands clean and properly washed	6
7	IN	OUT	N/A	N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	6
8	IN	OUT			Adequate handwashing facilities supplied & accessible	6
Approved Source						
9	IN	OUT			Food obtained from approved source	6
10	IN	OUT	N/A	N/O	Food received at proper temperature	6
11	IN	OUT			Food in good condition, safe, and unadulterated	6
12	IN	OUT	N/A	N/O	Required records available: shellstock tags, parasite destruction	6
Protection from Contamination						
13	IN	OUT	N/A		Food separated and protected	6
14	IN	OUT	N/A		Food contact surfaces: cleaned & sanitized	6
15	IN	OUT			Proper disposition of returned, previously served, reconditioned, and unsafe food	6
Potentially Hazardous Food (TCS Food)						
16	IN	OUT	N/A	N/O	Proper cooking time and temperatures	6
17	IN	OUT	N/A	N/O	Proper reheating procedures for hot holding	6
18	IN	OUT	N/A	N/O	Proper cooling time and temperature	6
19	IN	OUT	N/A	N/O	Proper hot holding temperatures	6
20	IN	OUT	N/A		Proper cold holding temperatures	6
21	IN	OUT	N/A	N/O	Proper date marking and disposition	6
Consumer Advisory						
22	IN	OUT	N/A		Consumer Advisory provided for raw or undercooked foods	6
Highly Susceptible Populations						
23	IN	OUT	N/A		Pasteurized Foods used; prohibited foods not offered	6
Chemical						
24	IN	OUT	N/A		Food additives: approved and properly used	6
25	IN	OUT			Toxic substances properly identified, stored, used	6
Conformance with Approved Procedures						
26	IN	OUT	N/A		Compliance with variance, specialized process, and HACCP plan	6

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Mark "X" in box. If numbered item is not in compliance and/or if COS and/or R. COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status				COS	R	PTS
Safe Food and Water						
27			Pasteurized eggs used where required			1
28			Water and Ice from approved source			2
29			Variance obtained for specialized processing methods			1
Food Temperature Control						
30			Proper cooling methods used; adequate equipment for temperature control			1
31			Plant food properly cooked for hot holding			1
32			Approved thawing methods used			1
33			Thermometer provided and accurate			1
Food Identification						
34			Food properly labeled; original container			1
Prevention of Food Contamination						
35			Insects, rodents, and animals not present			2
36			Contamination prevented during food preparation, storage & display			1
37			Personal cleanliness			1
38			Wiping cloths: properly used and stored			1
39			Washing fruits and vegetables			1
Proper Use of Utensils						
40			In-use utensils: properly stored			1
41			Utensils, equipment and linens: properly stored, dried, handled			1
42			Single-use/single-service articles: properly stored, used			1
43			Gloves used properly			1
Utensils, Equipment and Vending						
44			Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			1
45			Warewashing facilities: installed, maintained, used; test strips			1
46			Nonfood-contact surfaces clean			1
Physical Facilities						
47			Hot & cold water available, adequate pressure			2
48			Plumbing installed; proper backflow devices			2
49			Sewage and wastewater properly disposed			2
50			Toilet facilities: properly constructed, supplied, & cleaned			2
51			Garbage/refuse properly disposed; facilities maintained			2
52	X		Physical facilities installed, maintained, and clean			1
53			Adequate ventilation and lighting; designated areas use			1

I have read and understand the above violation(s), and I am aware of the corrective measures that shall be taken.

Person in Charge (Print and Sign) [Signature] Date: 5/27/16

DEH Inspector (Print and Sign) J. GARZA EPHO Follow-up (Circle one): YES NO Follow-up Date 6/6/16

Department of Public Health and Social Services
Division of Environmental Health

Food Establishment Inspection Report

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ESTABLISHMENT NAME CHODE		LOCATION (Address) CHODE / LOT 2 BLK 17 AGANA, GUAM
INSPECTION DATE 5 / 27 / 16	SANITARY PERMIT NO. 150002913	PERMIT HOLDER CHODE, INCORPORATED

TEMPERATURE OBSERVATIONS

Item/Location	Temperature (° F)	Item/Location	Temperature (° F)
LECHE FLAN - COLD HOLDING	81.1	EMPANADA FILLING - COLD HOLDING	50.3
SUSHI ROLL - COLD HOLDING	81.1	CHICKEN KELAGUEN - COLD HOLDING	55.9
FRESH LUMPIA - COLD HOLDING	80.3	CUSTARD PIE - COLD HOLDING	81.7
SANDWICH - COLD HOLDING	79.4	EMPANADA - COLD HOLDING	43.6
		TURNOVER FILLING - COLD HOLDING	45.0
ARIZCALDO - HOT HOLDING	121.0		
MONGO BEAN SOUP - HOT HOLDING	106.2		
PALABOK - HOT HOLDING	121.4		
RED RICE / EGG / SAUSAGE - HOT HOLDING	120.7		

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

	A REGULAR INSPECTION WAS CONDUCTED IN RESPONSE TO COMPLAINT # 16-041 (16-041). PREVIOUS INSPECTION WAS CONDUCTED 4/17/2015 (1, A). THE FOLLOWINGS WAS OBSERVED:	
#1	PERSON IN CHARGE DID NOT DEMONSTRATE FOOD SAFETY KNOWLEDGE. PERSON IN CHARGE SHALL DEMONSTRATE FOOD SAFETY KNOWLEDGE AND/OR OBTAIN A MANAGER'S CERTIFICATION FROM AN APPROVED INSTITUTION.	
#2	NO HEALTH POLICY IMPLEMENTED. A HEALTH POLICY SHALL BE IN PLACE TO ENSURE EMPLOYEES WHO ARE SICK TO BE RESTRICTED / EXCLUDED FROM WORKING TO PREVENT ANY CONTAMINATION FROM OCCURRING.	
#19	PROPER HOT HOLDING TEMPERATURES NOT MET FOR POTENTIALLY HAZARDOUS FOODS. FOOD WAS COOKED & PREPARED AROUND 9AM. TEMPERATURES WERE RECORDED FROM 3:15 PM. BACTERIA MULTIPLY AND GROW AT AN EXPONENTIAL RATE, AND FOODS ARE DEEMED UNSAFE AFTER 4 HOURS AT ROOM TEMPERATURE. PROPER HOT HOLDING TEMPERATURES IS 140°F AND ABOVE. THE FOLLOWING ITEMS WAS DISCARDED BY DEH: MONGO BEAN SOUP. ARIZCALDO, PALABOK, RED RICE / EGG / SAUSAGE WERE PULLED FROM SHELVES TO BE RETURNED TO VENDOR.	

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in further regulatory actions. If seeking to appeal the result of this inspection, a written request for hearing must be submitted to the Director before the indicated correction date.

Person in Charge (Print and Sign)

Date: 5/27/16

DEH Inspector (Print and Sign)

J. GARCIA EPH01

Date: 5/27/16

J. CRUZ RPH02

White: DPHSS/DEH

Yellow: Food Establishment

Food Establishment Inspection Report

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ESTABLISHMENT NAME CHODE		LOCATION (Address) LOT 2 BLK 17 AGANA GUAM
INSPECTION DATE 5 / 27 / 16	SANITARY PERMIT NO. 150002913	PERMIT HOLDER CHODE, INCORPORATED

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

#20	PROPER COLD HOLDING TEMPERATURES NOT PROPERLY MET FOR POTENTIALLY HAZARDOUS FOODS. FOODS WERE COOKED & PREPARED AROUND 9AM. TEMPERATURES WERE TAKEN FROM 8:15 PM. BACTERIA MULTIPLIES AT AN EXPONENTIAL RATE & FOODS ARE DEEMED UNSAFE AFTER 4 HOURS AT ROOM TEMPERATURE. PROPER COLD HOLDING TEMPERATURE IS 41°F & BELOW. DEH DISCARDED THE FOLLOWING ITEMS: CUSTARD PIE, LECHE FLAN & CHICKEN KELAGUEN. SUSHI ROLL, FRESH LUMPIA & SANDWICHES WERE PULLED FROM SHELVES TO BE RETURNED TO VENDOR. EMPANADA FILLING WAS MOVED TO FREEZER.	
#52	DOOR GAP OBSERVED IN FRONT DOOR. GAPS MUST BE CLOSED TO PREVENT PEST INFILTRATION.	
6) #122	OUTER AREA OBSERVED TO BE GENERALLY UNCLEAN. OVERFLOWING TRASH BINS WITH NO COVER, EMPTY BOXES & BUCKETS AND A TIRE WAS OBSERVED. THE FACILITY SHALL BE KEPT CLEAN TO PROMOTE SANITARY CONDITIONS & OPERATIONS OF THE ESTABLISHMENT. BRIEFED SHEILA SAN AGUSTIN ON THE ABOVE VIOLATIONS. REMOVED "A" PLACARD NO. 02125. POSTED "C" PLACARD NO. 00271. ISSUED A LETTER OF WARNING AND A FOLLOW-UP RE-INSPECTION REQUEST FORM. PHOTOS WERE TAKEN.	

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in further regulatory actions. If seeking to appeal the result of this inspection, a written request for hearing must be submitted to the Director before the indicated correction date.

Person in Charge (Print and Sign)

DEH Inspector (Print and Sign)

J. GARCIA

White: DPHSS/DEH

Yellow: Food Establishment

12P4013

Date:

5/27/16

Date:

5/27/16



DEPARTMENT OF PUBLIC HEALTH AND SOCIAL SERVICES

GOVERNMENT OF GUAM
P. O. BOX 2816
HAGATNA, GUAM 96932



Date: 5/27/16

CHODE (RETAIL)

Name of Establishment

As a result of this inspection, your establishment received a:

☒ **LETTER OF WARNING**

25/C

(Demerit/Grade Points)

Once you have corrected all violations cited on your establishment's inspection report, you must provide us a written request for re-inspection to include a description of the corrective measures that you have implemented. If we do not receive a written re-inspection request from you, we will conduct a follow-up inspection after ten (10) Government of Guam working days from the official receipt of this notice to ensure that corrective measures have been taken.

Failure to correct violations may result in the closure of your establishment pursuant to section 21109(b) of 10GCA, Chapter 21.

☐ **NOTICE OF CLOSURE**

(Demerit/Grade Points)

Once you have corrected all violations cited on your establishment's inspection report, you should provide us a written request for re-inspection to include a description of the corrective measures that you have implemented. Unlike an establishment who has received a letter of warning, an establishment shall remain closed unless a written request for re-inspection is made. Under 10GCA §21109(b), you may request a hearing within five (5) Government of Guam working days of the date of this notice.

We look forward to working closely with you as partners in promoting health and sanitary practices on Guam. If you need further assistance, you can reach us at 735-7215 or (fax) 734-5556. Si Yu'us Ma'ase.

Sincerely,

JAMES W. GILMAN
Director

Issued By:

KATHERINE DUENAS, EPMD

Name of Inspector

J. GARCIA EPMD

Received By:

Shelley
Establishment Representative